



## **Food and Nutrition Information Center**

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### **Facility Design and Equipment Resource List May 2003**

This publication is a compilation of resources for professionals involved in school food service. The resources are in a variety of information formats: articles, books and full-text materials on the World Wide Web. Resources chosen provide information on many aspects of school food service.

The resources included for this list contain reliable information and are available nationwide. Your local library or bookstore can help you locate these materials. Other items can be obtained from the source listed. Opinions expressed in the publications do not necessarily reflect the views of the U.S. Department of Agriculture.

Resources that are part of the National Agricultural Library (NAL) collection have an NAL Call Number listed. Lending and copy service information can be found at <http://www.nal.usda.gov/fnic/general/lending.html>. URLs are included when the material is available online in full text. Materials cannot be purchased from the Library. Please contact the publisher/producer if you wish to purchase any materials on this list.

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## **I. Facility Design**

### **A. Books and Reports**

#### **Design and Equipment for Restaurants and Foodservice: A Management View**

Costas Katsigris and Chris Thomas

New York, NY: John Wiley & Sons, 1999. 510 p.

**NAL Call Number:** TX911.3.M27-K395-1999

**Summary:** This book covers crucial topics such as: foodservice equipment, layout, and design, as well as purchasing, installing, operating, and maintaining foodservice equipment. Illustrated with 300 photographs and line drawings. Also features interviews with successful restaurateurs, chefs, equipment experts.

#### **Energy Conservation Manual for School Food Service Managers**

National Food Service Management Institute

Hattiesburg, MS: National Food Service Management Institute, 1994

**NAL Call Number:** TX911.3 E45M477 1994

**Summary:** Resource manual on energy monitoring and conservation. Includes references, glossary/equations, sample forms, and technical information.

#### **Guide for Purchasing Foodservice Equipment**

National Food Service Management Institute

University, MS: National Food Service Management Institute, 1998

**Web site:** <http://schoolmeals.nal.usda.gov/Training/equipment/equipment.html>

**NAL Call Number:** TX912 G85 1998

**Summary:** Presents a decision-making process and critical pathway approach to purchasing conventional foodservice production equipment. Addresses issues related to new construction, renovation, and replacements.

#### **Maryland State Department of Education school food and nutrition service design manual**

Maryland State Department of Education, Division of Business Services, Nutrition and Transportation Services Branch and School Facilities Branch  
Baltimore, MD: The Department, 1996. 105 p.

**NAL Call Number:** TX945.2 M375 1996

**Summary:** This manual is intended for school food service personnel to plan food service, production, serving, and dining areas. The goal is to create a healthful eating environment for students and provide safe and nutritious foods.

#### **The New Design Handbook for School Food Service**

Susan Crowl Silberberg

University, MS: National Food Service Management Institute, 1997

**Web site:** [http://www.nfsmi.org/epubs/ex11-95/pdf\\_list.htm](http://www.nfsmi.org/epubs/ex11-95/pdf_list.htm)

**NAL Call Number:** TX912-.S55-1997

**Summary:** Provides information on how to get started with food service design, what questions to ask, and whom to ask. Addresses the needs of both the designers and users of food service facilities in schools.

## **II. Equipment**

### **A. Books and Reports**

#### **Available equipment in school food service**

Mary Kaye Meyer

National Food Service Management Institute

University, MS: National Food Service Management Institute, 1997. 11 p.

**NAL Call Number:** TX912 M49 1997

**Summary:** In 1994, NFSMI initiated a multi-year project to identify type, style, age and condition of available food service equipment in elementary, middle and high schools nationwide. This report focuses on the availability of equipment related to the implementation of the Dietary Guidelines for Americans.

#### **Design and Equipment for Restaurants and Foodservice: A Management View**

Costas Katsigris and Chris Thomas

**NAL Call Number:** TX911.3.M27-K395-1999

**Summary:** This book covers crucial topics such as: foodservice equipment, layout, and design, as well as purchasing, installing, operating, and maintaining foodservice equipment. Illustrated with 300 photographs and line drawings. Also features interviews with successful restaurateurs, chefs, equipment experts.

#### **A Guide for Purchasing Food Service Equipment**

Mary Anne Hogue, Bobbie Berry, Mary D. Litchford, Liz Willison, Daniel, Reggie, Carla A. Bass

Alexandria, VA : U.S. Dept. of Agriculture, Food and Nutrition Service, 1999.

**Web site:** <http://schoolmeals.nal.usda.gov/Training/equipment/equipment.html>

**NAL Call Number:** TX912-.T43-1999

**Summary:** This manual guides school foodservice management in purchasing conventional foodservice production equipment using a decision-making process and critical pathway approach.

#### **Foodservice Planning: Layout, Design, and Equipment, 4<sup>th</sup> Edition**

Barbara A. Almanza, Lendal H. Kotschevar, and Margaret E. Terrell

Saddle River, NJ: Prentice Hall, 1999. 532 p.

**Summary:** Covers the design and equipping a foodservice facility with focus on the role of computer in foodservice planning and discusses the efficiencies technology can create, as well as the need for industrial engineering technologies in planning a start-up facility and successfully choosing and arranging equipment for optimum results.

**Guidelines for equipment to prepare healthy meals**

Mary Frances Nettles and Deborah H. Carr

National Food Service Management Institute

University, MS : National Food Service Management Institute, 1996. 11 p.

**Web site:** [http://www.nfsmi.org/epubs/r25-96/pdf\\_list.htm](http://www.nfsmi.org/epubs/r25-96/pdf_list.htm)

**NAL Call Number:** TX912 N477 1996

**Summary:** Report provides guidelines to assist school food service managers in determining the preparation equipment needed to prepare meals that meet nutrition standards and are acceptable to children.

**Issues related to equipment and the Dietary Guidelines for Americans**

Mary Frances Nettles

National Food Service Management Institute

Hattiesburg, MS : National Food Service Management Institute, 1996.

**Web site:** <http://www.nfsmi.org/Information/r24-96/r24-96.pdf>

**NAL Call Number:** TX911.3 M27N48 1996

**Summary:** Report examines production equipment issues related to the implementation of the Dietary Guidelines for Americans.

**Manual of Equipment and Design for the Foodservice Industry**

James Stevens

New York, NY: Van Nostrand Reinhold, 1989. 322 p.

**NAL Call Number:** TX912 S74

**Summary:** A hands-on guide to the state-of-the-art in foodservice equipment planning and design. Contains hundreds of isometric drawings and diagrams, with a minimum of text.

**B. Videos**

**Equipment Efficiency for Healthy School Meals**

National Food Service Management Institute

University, MS: National Food Service Management Institute, 1997.

1 videocassette (60 minutes) (VHS)

**Web Site:** [http://www.nfsmi.org/epubs/tt0397/pdf\\_list.htm](http://www.nfsmi.org/epubs/tt0397/pdf_list.htm)

**NAL Call Number:** Videocassette no. 2860

**Summary:** 60-minute satellite seminar videotape designed to help child nutrition personnel maximize the use of existing equipment, increase awareness of related

research, become familiar with new equipment options, and plan for the selection and purchase of new equipment.

**First Day...Every Day: Basics for Food Service Assistants, Part I**

National Food Service Management Institute

University, MS: National Food Service Management Institute, 1997.

1 videocassette (62 min., 11 sec.) (VHS)

**NAL Call Number:** Videocassette no. 2736

**Summary:** 60-minute satellite seminar videotape presents topics to help food service assistants perform their jobs safely and efficiently. Topics include personal and professional development, food safety and sanitation, HACCP process, and accident prevention.

**First Day...Every Day: Basics for Food Service Assistants, Part II**

National Food Service Management Institute

University, MS: National Food Service Management Institute, 1997.

1 videocassette (56 min., 43 sec.) (VHS) and 1 participant manual

**Web site:** <http://www.nfsmi.org/Information/2003resourceguide.htm#first-day-2>

**NAL Call Number:** Videocassette no. 2737

**Summary:** 60-minute satellite seminar videotape presents topics to help food service assistants perform their jobs safely and efficiently. Topics include weights and measures, portion control, production control, production schedules, recipe adjustment, and equipment safety.

**Knife Care: Selection, Sharpening, Sanitation and Safety**

Joanne A. Meyer, and Craig Laub, Skip Thela (editors)

Hyde Park, NY: The Culinary Institute of America, 1995.

1 videocassette (30 min.) (VHS)

**NAL Call Number:** Videocassette no. 2409

**Summary:** Covers the selection, sharpening, safety, sanitation, and storage of chef knives.

**C. Web Sites**

**NFSMI Insight no. 6 – Equipping School Kitchens to Prepare Healthful Meals**

National Food Service Management Institute, 1996.

**Web Site:** <http://www.nfsmi.org/Information/Newsletters/insight6.pdf>

**Summary:** Summarizes NFSMI research project to examine production equipment issues related to meeting Dietary Guidelines for Americans.

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